

# Private Dining Dinner Menus

Ruth Fertel, our founder, wasn't just a hard working restaurateur. She was a world class host. Tables for two. Large gatherings. Didn't matter. Generous hospitality was her thing. Ruth had a recipe for absolutely everything, not just her food. She never compromised her high standards.

When you book a private party at RUTH'S CHRIS, know that every detail, every nuance, every request that you and our team plan together will be executed flawlessly. The experience itself will be unforgettable. Just how Ruth would have wanted it. Whether it's an intimate dinner in one of our private dining rooms or a grand reception, there will be no compromises. It's how we honor our founder and help you celebrate a perfectly relaxing, elegant event.

*Contact our sales manager to learn more about how private dining is done at Ruth's.*





## THE HAPPY JACK

\$80 PER PERSON

Happy Jack, Louisiana: the birthplace of Ruth Fertel, our founder. This menu is a perfect introduction to the uncompromising way Ruth did things.

## Plated Appetizers

(Please choose one, to be served family style)

SEARED AHI TUNA •

TOMATO & MOZZARELLA CAPRESE SKEWERS

## Starter

RUTH'S STEAK HOUSE SALAD

## Entree Choices

(Guest's choice of the following, all prepared Medium)

### PETIT FILET

Tender corn-fed Midwestern beef, 8 oz. cut  
11 oz. filet\* upgrade available \$7

### SIZZLIN' BLUE CRAB CAKES

Three jumbo lump crab cakes drizzled  
with sizzling lemon butter

*A vegetarian selection available*

### ORGANIC IRISH SALMON

Organic Irish Salmon on a bed of  
wilted spinach and roasted garlic  
grape tomatoes, drizzled with lemon  
butter

### STUFFED CHICKEN BREAST

Oven roasted free-range double  
chicken breast, garlic herb cheese,  
lemon butter

## Entree Complements

(Optional)

BLEU CHEESE CRUST \$6 • SIX LARGE SHRIMP \$17

## Accompaniments

(Served family style)

CREAMED SPINACH • MASHED POTATOES

## Dessert

CHEESECAKE WITH FRESH BERRIES

*All menus include fresh hot bread and butter, soft drinks, tea, and coffee service*

Not all menu items are available for all party sizes; please speak with Sarina to confirm availability.

Please add applicable 6% sales tax and 22% service charge.





## THE 1965

\$90 PER PERSON

The year Ruth, our founder, took a big gamble. She mortgaged her home and bought the popular Chris' Steak House. Experience a menu that celebrates the best of Ruth's classic dishes – the ones that started it all.

## Plated Appetizers

(Please choose two, to be served family style)

JUMBO SHRIMP COCKTAIL • CRAB CAKES

TOMATO & MOZZARELLA CAPRESE SKEWERS

## Starter

RUTH'S STEAK HOUSE SALAD

## Entree Choices

(Guest's choice of the following, all prepared Medium)

### PETIT FILET

Tender corn-fed Midwestern beef, 8 oz. cut  
11 oz. filet\* upgrade available \$7

### NY STRIP

This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye

*A vegetarian selection available*

### ORGANIC IRISH SALMON

Organic Irish Salmon on a bed of wilted spinach and roasted garlic grape tomatoes, drizzled with lemon butter

### STUFFED CHICKEN BREAST

Oven roasted free-range double chicken breast, garlic herb cheese, lemon butter

## Entree Complements

(Optional)

BLEU CHEESE CRUST \$6 • SIX LARGE SHRIMP \$17

## Accompaniments

(Please choose two, to be served family style)

CREAMED SPINACH • MASHED POTATOES • CREMINI MUSHROOMS

## Dessert

(Please choose one)

CHEESECAKE WITH FRESH BERRIES

CHOCOLATE SIN CAKE

*All menus include fresh hot bread and butter, soft drinks, tea, and coffee service*

Not all menu items are available for all party sizes; please speak with Sarina to confirm availability.

Please add applicable 6% sales tax and 22% service charge.





## THE ORLEANS

\$105 PER PERSON

First Established at the corner of Broad St. & Orleans Ave. in New Orleans, the Ruth's Chris hallmark was to fuse the classic American steak house with Southern hospitality. Taste a wider variety of the dishes and the traditions that made the beef and the legend sizzle.

## Plated Appetizers

(Please choose **three**, to be served family style)

JUMBO SHRIMP COCKTAIL • CRAB CAKES •

SEARED AHI TUNA • TOMATO & MOZZARELLA CAPRESE SKEWERS

## Starter

RUTH'S STEAK HOUSE SALAD • CAESAR SALAD

CLASSIC WEDGE SALAD

## Entree Choices

(Guest's choice of the following, all prepared **Medium**)

FILET

Tender corn-fed Midwestern beef, 11 oz. cut

NY STRIP

This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye

RIBEYE

USDA Prime 18oz. cut, well-marbled

for peak flavor, deliciously juicy

22 oz. cowboy ribeye\* upgrade available \$20

ORGANIC IRISH SALMON

Organic Irish Salmon on a bed of wilted spinach and roasted garlic grape tomatoes, drizzled with lemon butter

STUFFED CHICKEN BREAST

Oven roasted free-range double chicken breast, garlic herb cheese, lemon butter

A vegetarian selection available

## Entree Complements

(Optional)

OSCAR STYLE \$18 • SIX LARGE SHRIMP \$17 • BLEU CHEESE CRUST \$6

## Accompaniments

(Please Choose **three**, to be served family style)

CREAMED SPINACH • MASHED POTATOES

POTATOES AU GRATIN • CREMINI MUSHROOMS

## Dessert

(Alternating)

CHEESECAKE • CHOCOLATE SIN CAKE





## THE RUTH

\$115 PER PERSON

The woman. The name. The icon. Affectionately known as “The First Lady of Steak.” Pull out all the soups and experience the finest of what Ruth’s has to offer. Ruth herself wouldn’t do it any other way.

*All menus include fresh hot bread and butter, soft drinks, tea, and coffee service*

Not all menu items are available for all party sizes; please speak with Sarina to confirm availability. Please add applicable 6% sales tax and 22% service charge.



## Reception

(Please choose **two** displays)

ARTISANAL CHEESE & FRUIT • MEDITERRANEAN ROASTED VEGETABLES & DIPS •  
SCOTTISH SMOKED SALMON • CAJUN SEARED AHI TUNA

## Plated Appetizers

(Please choose **THREE**, to be served family style)

JUMBO SHRIMP COCKTAIL • CRAB CAKES •  
SEARED AHI TUNA • SPICY SHRIMP •  
TOMATO & MOZZARELLA CAPRESE SKEWERS

## Starter

RUTH'S STEAK HOUSE SALAD •  
CAESAR SALAD •  
LETTUCE WEDGE SALAD •

## Entree Choices

(Guest's choice of the following, all prepared **Medium**)

### FILET

Tender corn-fed Midwestern beef, 11 oz. cut

### RIBEYE

USDA Prime 18oz. cut, well-marbled  
for peak flavor, deliciously juicy  
22 oz. cowboy ribeye\* upgrade available \$20

### NEW YORK STRIP

This 16 oz. USDA prime cut has a firm,  
full-bodied texture

### ORGANIC IRISH SALMON

Organic Irish Salmon on a bed of  
wilted spinach and roasted garlic  
grape tomatoes, drizzled with lemon  
butter

### STUFFED CHICKEN BREAST

Oven roasted free-range double  
chicken breast, garlic herb cheese,  
lemon butter

*A vegetarian selection available*

## Entree Complements

(Optional)

LOBSTER TAIL \$19 • OSCAR STYLE \$18 • SIX LARGE SHRIMP \$17  
• BLEU CHEESE CRUST \$6

## Accompaniments

(Please choose **four**, to be served family style)

MASHED POTATOES • CREMINI MUSHROOMS  
CREAMED SPINACH • POTATOES AU GRATIN  
SWEET POTATO CASSEROLE

## Dessert

(Please choose **two**, to have alternating)

CHEESECAKE • CHOCOLATE SIN CAKE • FRESH BERRIES WITH SWEET CREAM

## Hors D'oeuvres Per Piece

### RECEPTION SELECTIONS

#### Hand-Passed Hors D'Oeuvres | Steak & Lamb

(Priced by the Piece)

Beef Tenderloin Skewers	4.00
Prime Sliders	6.00
New Zealand Lamb Lollipops	8.00
Mini Steak Sandwiches	5.00

#### Hand-Passed Hors D'Oeuvres | Fish & Shellfish

(Priced by the Piece)

Oysters on the Half Shell	4.75
Oysters Rockefeller Canapés	4.50
Ahi Tuna Poke	4.00
Large Cocktail Shrimp	5.50
Rosemary Shrimp	4.50
Mini Crab Cakes	4.50
Bacon Wrapped Scallops	6.00
Seared Ahi Tuna on Cucumber	3.75

#### Hand-Passed Hors D'Oeuvres | Chicken

(Priced by the Piece)

Chipotle Chicken Tostada	4.25
Smokey Chicken Skewers	4.00

#### Hand-Passed Hors D'Oeuvres | Vegetarian

(Priced by the Piece)

Caprese Skewers	4.50
Tomato Bruschetta	3.50
Sweet Potato with Pecan Crust	4.00



**RECEPTION SELECTIONS  
CONTINUED**

## Craveable Displays

<b>Artisanal Cheese &amp; Fruit</b> (serves 25 - 30)	100
<b>1/2 Artisanal Cheese &amp; Fruit</b> (serves 10 - 15)	60
Marinated fresh mozzarella, smoked aged gouda, marbled gorgonzola, sharp cheddar, complemented by honey, fresh and dried fruits, Cajun spiced pecans and crackers	
<b>Mediterranean Vegetables &amp; Dips</b> (serves 25 - 30)	85
<b>1/2 Mediterranean Vegetables &amp; Dips</b> (serves 10 - 15)	45
Medley of farm-fresh roasted vegetables and antipasto skewers, Served with a trio of house made dips – red pepper hummus, chunky bleu cheese and creamy ranch	
<b>Scottish Smoked Salmon</b> (serves 25 - 30)	140
<b>1/2 Scottish Smoked Salmon</b> (serves 10 - 15)	70
Smoked salmon served with lemon crème fraiche, freshly diced tomatoes, sliced red onion and herbed flatbread crisp	
<b>Cajun Seared Ahi-Tuna Station</b>	120
Sushi-grade tuna accompanied by spicy mustard sauce and our oriental salad and pickled ginger	

## Chef's Carving Stations

(Serves 15 to 30 Guests | Offered Only for Cocktail Events)

\*A chef carving fee will apply for \$100 for the first 2 hours and \$50 per hour after

<b>Whole Roasted Turkey</b>	80
Hand carved, served with a citrus marmalade sauce	
<b>Whole Roasted Tenderloin of Beef</b>	240
Served with horseradish cream and fresh baked rolls	

## Signature Mini Desserts

(Priced by the Piece)

\*Please note, minimum order is 15 pieces

Apple Crumb Tart	6
Baked Cheesecake	5
Chocolate Sin Cake	6
Fresh Seasonal Berries	6
Served with sweet cream	